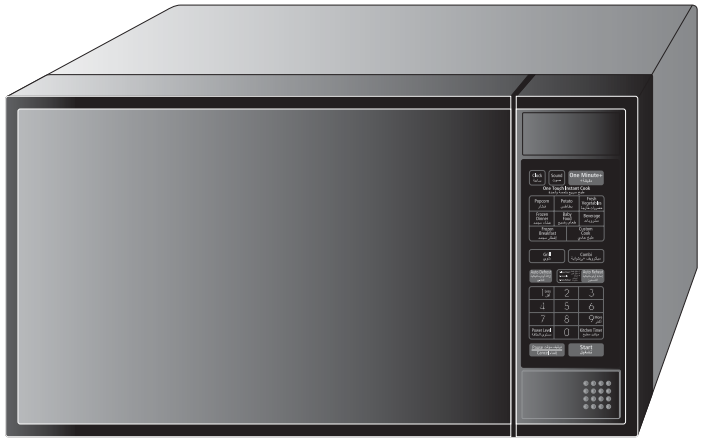
SAMSUNG

Microwave Oven

Owner's Manual

GE614ST-B



Safety

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.

It is particularly important that the oven door closes properly and that there is no damage to the:

(1) Door, door seals and sealing surfaces

(2) Door hinges (broken or loose)

(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

Important Safety Instructions.
Read Carefully and keep for future reference.
Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

1. **DO NOT** use any metallic cookware in the microwave oven:
   - Metallic containers
   - Dinnerware with gold or silver trimmings
   - Skewers, forks, etc.

   Reason: Electric arcing or sparking may occur and may damage the oven.

2. **DO NOT** heat:
   - Airtight or vacuum-sealed bottles, jars, containers

   Ex) Baby food jars
   - Airtight food.

   Ex) Eggs, nuts in shells, tomatoes

   Reason: The increase in pressure may cause them to explode.
   Tip: Remove lids and pierce skins, bags, etc.

3. **DO NOT** operate the microwave oven when it is empty.
   Reason: The oven walls may be damaged.
   Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.

4. **DO NOT** cover the rear ventilation slots with cloths or paper.
   Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.

5. **ALWAYS** use oven gloves when removing a dish from the oven.
   Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish.The dishes are therefore hot.

6. **DO NOT** touch heating elements or interior oven walls.
   Reason: These walls may be hot enough to burn even after cooking has finished, even though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.

7. To reduce the risk of fire in the oven cavity:
   - Do not store flammable materials in the oven
   - Remove wire twist ties from paper or plastic bags
   - Do not use your microwave oven to dry newspapers.
   - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply

8. Take particular care when heating liquids and baby foods.
   - ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
   - Stir during heating, if necessary, and ALWAYS stir after heating.
   - Take care when handling the container after heating. You may burn yourself if the container is too hot.
   - A risk of delayed eruptive boiling exists.

Safety Precautions

- To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.

  Reason: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.
- In the event of scalding, follow these FIRST AID instructions:
- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
- **ALWAYS** check the temperature of baby food or milk before giving it to the baby.
- **NEVER** heat a baby's bottle with the teat on, as the bottle may explode if overheated.

9. Be careful not to damage the power cable.
   - Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
   - Do not operate this appliance if it has a damaged power cable or plug.
10. Stand at arm's length from the oven when opening the door.
    Reason: The hot air or steam released may cause scalding.

11. Keep the inside of the oven clean.
    Reason: Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.

12. You may notice a "Clicking" sound during operation(especially when the oven is in defrosting).
    Reason: This sound is normal when the electrical power output is changing.

13. When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate the oven normally after letting it stand for over 30 minutes.

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children or infirm persons should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

- ***WARNING:***

  If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

- ***WARNING:***

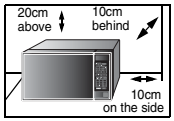
  Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Please recycle or dispose of the packaging material for this product in an environmentally responsible manner.

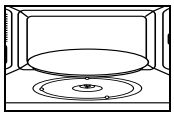
Please contact your local authorities in regard to the environmentally safe disposal of this product.

Installing Your Microwave Oven

Place the oven on a flat, level surface that strong enough to safely bear the weight of the oven.



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind, and on the sides of the oven and 20 cm (8 inches) of space above.

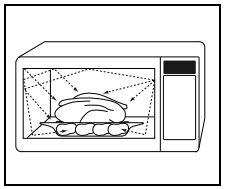


2. Remove all packing materials inside the oven.
   Install the roller ring and turntable.
   Check that the turntable rotates freely.

- ✻ **Never** block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- ✻ For your personal safety, plug the cable into a 3-pin, 127 Volt, 60Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- ✻ **Do not** install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

How a Microwave Oven Works

Cooking Principle



1. The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

☛ As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:
- Even cooking of the food right to the centre
- The same temperature throughout the food

Your New Microwave oven

Checking Parts

Unpack your microwave oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.

Microwave oven

Glass tray

Roller guide ring

Rack wire

Warranty and Service Information

When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permnent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

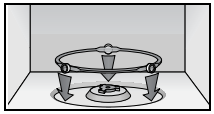
MODEL NUMBER _____
SERIAL NUMBER _____
DATE PURCHASED _____
PURCHASED FROM _____

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.

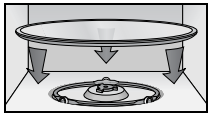
Setting Up Your Microwave Oven

1. Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. once plugged in, the display on your oven will show:

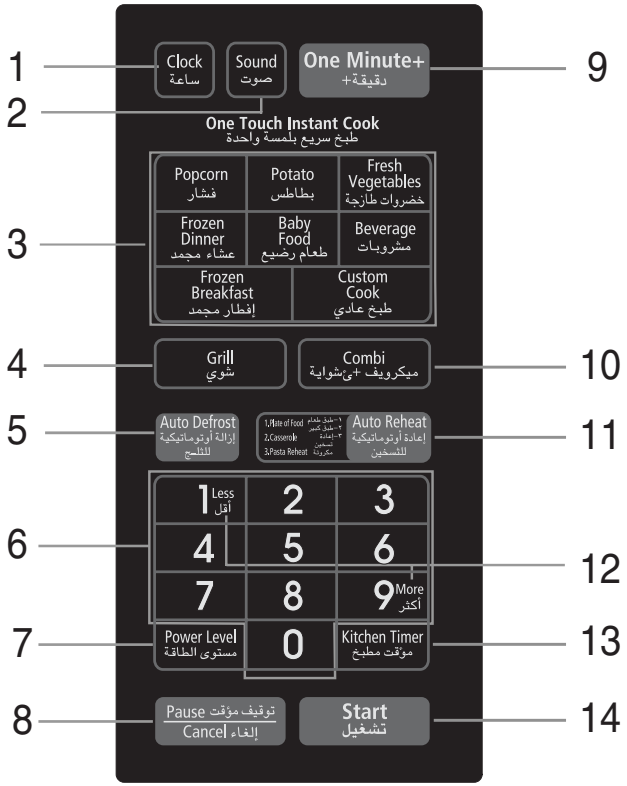
   Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the side of the oven.
2. Open the oven door by pulling on the handle.
3. Wipe the inside of the oven with a damp cloth.
4. Place the pre-assembled ring in the indentation in the center of the oven.



5. Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.)



Control Panel Buttons



1. Clock
2. Sound
3. One Touch Instant Cook Buttons
4. Grill
5. Auto Defrost
6. Number Button
7. Power Level
8. Pause/Cancel
9. One Minute +
10. Combi
11. Auto Reheat
12. More/Less
13. Kitchen Timer
14. Start

Your New Microwave oven

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Operation

Setting the Clock

1. Press the **Clock** button.
2. Use the number buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter, 5,0,0.
3. Press **Clock** again. A colon will blink, indicating that the time is set.
   If there is a power interruption, you will need to reset the clock.
   *You can check the current time while cooking is in progress by pressing the **Clock** button.*

Using the Pause/Cancel Button

The **Pause/Cancel** button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking: press **Pause/Cancel** once. To restart, press **Start**.
- To stop cooking, erase instructions, and return the oven display to the time of day: press **Pause/Cancel** twice.
- To correct a mistake you have just entered: press **Pause/Cancel** once, then re-enter the instructions.

Using the One Minute + Button

This button offers a convenient way to heat food in one minute increments at the High power level.

1. Press the **One Minute+** button once for each minute you wish to cook the food. For example, press it twice for two minutes. The time will display, and the oven starts automatically.
   *Add minutes to a program in progress by pressing the **One Minute+** button for each minute you want to add.*

Using the Instant Cook Buttons

1. Press the Instant **Cook** button corresponding to the food you are cooking(Popcorn, for example). The display shows the first serving size.

2. Press the button repeatedly to select the serving size you want. The display will cycle through all available serving sizes. Once you select the correct serving size, the microwave will begin cooking automatically.

Instant Cook Chart

Item	Weight	Remarks
Popcorn	Regular (3.5 oz), Light Regular (3.0~3.5 oz)	• Use one microwave-only bag of popcorn. Pop only one bag at a time. • Use caution when removing and opening hot bag from oven.
Potato	1 EA, 2 EA 3 EA, 4 EA 5 EA, 6 EA	• Prick each potato several times with fork. • Place on turntable in spoke-like fashion. • Remove from oven, wrap in foil and let stand 3-5 minutes.
Fresh Vegetables	1 cup 2 cups 3 cups 4 cups	• Place the vegetables into a casserole bowl and add a small amount of water(2-4Tbsp). • Cover during cooking and stir before standing.
Frozen Dinner	8-10 oz 10-12 oz 12-18 oz	• Remove package from outer wrapping and follow package instructions for covering and standing. • After cooking, let stand 1-3 minutes.
Beverage	½ cup 1 cup 2 cup	• Use measuring cup or mug ; do not cover. • Place the beverage in the oven. • After heating, stir well.
Frozen Breakfast	4-6 oz 6-8 oz	• Remove from package. • Place the vegetables into a casserole bowl and add a small amount of water(2-4Tbsp). • Cover during cooking and stir before standing.
Baby Food	2.5 oz 4 oz 6 oz	• Remove metal top from room temperature jars of baby food. Remove plastic lid and metal lid from cups of baby food replace lid, discarding metal lid. Place jar cup in center of turntable and microwave on high power until temperature is reached. Stir well. Serve. The More/Less key cannot be used with the baby food key.

Defrosting Automatically

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

1. Press the **Auto Defrost** button. The display shows "0.5 lbs".
2. To set the type of your food, press the **Auto Defrost** button repeatedly. This increases the weight by 0.5 lbs increments, up to 6.0 lbs (The Auto Defrost button will increase the weight by 0.2kg if you are using metric measurement).
   You can also use the number buttons to enter the weight of the food directly.
   The oven calculates the defrosting time and starts automatically.
   Twice during defrosting, the oven will beep.
3. Press the **Pause/Cancel** button, open the oven door, and turn the food over.
4. Press the **Start** button to resume defrosting.

- ***See page 13 for the Auto Defrosting Guide.***

Operation

Reheating Automatically

To reheat food, select the type of dish and the number of servings you want to reheat, and the microwave automatically sets the reheating time.

1. Press the **Auto Reheat** button repeatedly to select the type of dish you wish to reheat. The initial serving size for each dish is one serving.
   You can select up to four cups for casseroles and pasta reheat. Only one serving is available for a plate of food.
   The display shows the dish and quantity you have chosen.
2. Use the number buttons to increase the serving size. **For example, for three servings, press the 3 button(Refer to the Auto Reheat Chart below for the servings).** The display shows the number of servings you have selected:
3. Press the **Start** button. The display will show Cooking Time.

Auto Reheat Chart

Item	Weight	Remarks
Plate of food	1 serving	• Use only pre-cooked, refrigerated foods. • Cover plate with vented plastic wrap or wax paper. • Contents - 85-110 g meat, poultry or fish (up to 170 g with bone) - ½ cup starch (potatoes, pasta, rice, etc.) - ½ cup vegetables (about 85-110 g)
Casserole	1-4 Cups	• Use only refrigerated foods. • Cover with lid or vented plastic wrap. • Stir foods well before serving.
Pasta Reheat		

Setting and Using the Custom Cook Button

The **Custom Cook** button memorizes the time and power setting for a particular food.

Programming the Custom Cook Button

1. Press the **Custom Cook** button. Press the button twice to delete the previous Custom setting. The display shows "CUS".
2. Use the **Number** buttons to enter the amount of cooking time. The display will show the amount of time you have set.
3. Press **Power Level** and use the **Number** buttons to enter the power level. The display will show the power level you have set. You can set the Power Level from 0 to 9

   1 = warm — 2 = low
   3 = defrost — 4 = medium low
   5 = medium — 6 = simmer
   7 = medium high — 8 = reheat
   9 = sauté — 0 =high
4. Press the **Custom Cook** button again.

Using the Custom Cook button

Press the Custom button after memorizing a recipe, the press **Start** button. You can check the power level while cooking is in progress by pressing the **Power Level** button.

Setting Cooking Times & Power Levels

Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The power level button lets you control the heating intensity from Warm (1) to High (0).

One-stage Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **Power Level** button.

1. Use the number buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. **For example, to set 20 minutes, enter 2, 0, 0, 0 .**
2. If you want to set the power level to something other than High, press the **Power Level** button, then use the number buttons to enter a power level.

Power Levels:

1 = PL:10	(Warm)	6 = PL:60	(Simmer)
2 = PL:20	(Low)	7 = PL:70	(Medium High)
3 = PL:30	(Defrost)	8 = PL:80	(Reheat)
4 = PL:40	(Medium Low)	9 = PL:90	(Sauté)
5 = PL:50	(Medium)	0 = PL:Hi	(High)

3. Press the **Start** button to begin cooking. If you want to change the power level, press **Pause/Cancel** before you press **Start**, and re-enter all of the instructions.
   Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

Multi-stage Cooking

1. Follow steps 1 and 2 in the "One-Stage Cooking" section on the this page.
   *When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.*
   *To set the power level at High for a stage of cooking, press the **Power Level** button twice.*
2. Use the number buttons to set a second cooking time.
3. Press the ***Power Level*** button, then use the number buttons to set the power level of the second stage of cooking.
4. Press **Start** to begin cooking.
   You can check the Power Level while cooking is in progress by pressing the ***Power Level*** button.
   Microwave oven has priority independently from selection of Multi-phase.

Demonstration Mode

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

1. Hold the **0** button and then press the **1** button.
   To turn demo mode off, repeat step 1 above.

Operation

Using the More/Less Buttons

The **More/Less** button allows you to adjust pre-set cooking times. It only works with **Auto Reheat**, **Instant Cook** and **Time Cook** mode. Use the **More/Less** button only after you have already begun cooking with one of these procedures.

The **More/Less** key cannot be used with the **Baby food** key.

1. To ADD more time to an automatic cooking procedure: Press the **More**(9) button.
2. To REDUCE the time of an automatic cooking procedure: Press the **Less**(1) button.

   If you wish to increase/decrease in **Time Cook** mode by 10 seconds, press the More(9) or Less(1) button.

Switching the Beeper On/Off

You can switch the beeper off whenever you want.

1. Press the **Sound** button. The display shows "ON". ("START" will flash)
2. Press the **Sound** button to turn the volume off. The display shows: "OFF". ("START" will flash)
3. Press **Start.** The display returns to the time of day.

Using the Kitchen Timer

1. Use the **Number** buttons to set the length of time you want the timer to run.
2. Press the **Kitchen Timer** button.
3. The display counts down and beeps when the time has elapsed.

Setting the Child Protection Lock

You can lock your microwave oven so it can't be used by unsupervised children.

1. Hold the "**0**" button and then press the "**2**" button.

   At this point, the microwave oven cannot be used until it is unlocked. To unlock it, repeat step 1 above.

Turning on the Power and Selecting a Weight

The first time you plug the power cord into an outlet, or after there has been an interruption in power, the display shows " 88:88 " At this point, you can select the weight system for the display. You can choose between pounds (LBS) or kilograms (KG). To do so,

1. Press **"0"** immediately after plugging in your microwave.

   If the display does not shows "Kg", you will need to unplug the microwave and then plug it in again in order to change to the weight selection.

2. Press **"0"** repeatedly to select the weight system you wish to use:

   When you have selected the weight system you want to use, press the ***PAUSE/ CANCEL*** button to end this procedure.

Cooking Instructions

Using the Combi Cook Button

You can also combine microwave cooking with the grill, to cook quickly and grill at the same time.

1. Use the **Number** buttons to set the combine time. For example, to set 10 minutes, enter 1,0,0,0(up to 60 minutes maximum).
   Press **Pause/Cancel**, then return the number buttons to get a cooking time.
2. Press the **Combi** button. The display counts down the time and beeps when the time has elapsed.
3. Press **Start.** The display counts down the time and beeps when the time has elapsed.

Using the Grill Cook Button

For more time savings plus the benefits of grilling, use the **Grill** mode directly after microwave cooking.

This feature allows you to grill some of your favorite foods using the radiant heat from the grilling element.

For best results, place the food on the metal rack which is placed on the turntable tray.

The rack is to be used for grilling ONLY.
Do not leave it in the oven after grilling or use when microwaving.

1. Use the **Number** buttons to set the grilling time. For example, to 10 minutes enter 1,0,0,0.(up to 30 minutes maximum) .
2. Press the **Grill** button.
3. Press **Start.** The display counts down the time and beeps when the time has elapsed.

Cooking Instructions

Cooking Utensils

Recommended Use

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Microwavable browning dish** — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap** — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper** — Use as a cover to prevent spattering.
- **Paper towels and napkins** — Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups** — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers** — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- **Aluminum foil** — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** — Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic** — Use only if labeled "Microwave Safe". Other plastics can melt.
- **Straw, wicker, and wood** — Use only for short-term heating, as they can be flammable.

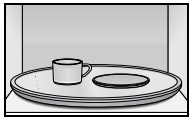
Not Recommended

- **Glass jars and bottles** — Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags** — These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups** — These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers** — Containers such as margarine tubs can melt in the microwave.
- **Metal utensils** — These can damage your oven. Remove all metal before cooking.

Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1. Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2. Press the **One Minute +** button once to heat them for one minute at High power. The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Cooking Techniques

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

- Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

- Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin such as potatoes or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat from the food is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.
- Making candy in the microwave is not recommended as candy can heat to very high temperatures. Keep this in mind to avoid injury.

Cooking Instructions

Guide for Cooking & Grilling

- Always use microwave and heat-safe cooking utensils:
- Cover food with wax paper, plastic wrap or lids during microwave time; remove during grilling.
- Always use the metal rack that comes with your oven when you want to get better grilling unless the food is very high, like whole chicken or meat loaf. The rack is very helpful for quick grilling.
- The grill time given below is for grilling on one side of the food only. If grilling is desired on both sides, turn food over and grill for the same amount of time as the first side.
- Place dish on the metal rack on glass tray or the foods directly on the metal rack after microwaving and draining.
- Preheating is not necessary. Howerer, preheating will increase grilling if desired.

Food	Amount	CookTime	Power Level	Grill	Directions
Beef					
Hamburger patties, 4 oz. each, ½-inch thick.	2 patties 4 patties.	2-3 min. 3-5 min.	HIGH(0)	6-8 min 8-10 min	Turn over after half the microwave time. Drain after microwaving. Place directly on rack to grill.
Meat loaf.	1½ to 2 lbs	20-25 min.	MEDIUM-HIGH(7)	8 min	Use ring mold or pyrex loaf pan. Do not use rack for grilling.
Sirloin steak ¾ to 1-inch thick.	1 to 2	4-5 min./ib.	MEDIUM-HIGH(7)	8-10 min	Brush with melted butter before grilling. Turn over after half the microwave time. Drain after microwaving. Place directly on rack to grill.
Tenderloin steak, 8 oz. each, 1-inch thick.	4	3-4 min./lb. for 120°F Rare 4-6 min./lb. for 135°F Medium 6-8 min./lb. for 150°F Well Done	MEDIUM-HIGH(7) MEDIUM-HIGH(7) MEDIUM-HIGH(7)	8-10 min	Same as above.
Lamb					
Lamb chops, 1-inch thick.	1 to 1½ lbs	4- 6 min.	MEDIUM-HIGH(7)	9-11 min	Same as above.
Veal					
Veal cutlets or loin chops, ½ to ¼-inch thick	1 to 2	4-6 min	MEDIUM-HIGH(7)	9-11 min	
Pork					
Pork chops, ½ to ¾-inch thick.	3 to 4	5-7 min. /lb.	MEDIUM-HIGH(7)	9-11 min	

Cooking Instructions(Continued)

Food	Amount	CookTime	Power Level	Grill	Directions
Pork **Center cut ham slice, prcooked.**	1 to 1½ lbs	5-7 min.	MEDIUM-HIGH(7)	8-10 min	Brush with honey or grill sugar glaze during microwave and grilling times. Drain after microwaving, Place directly on rack to grill.
Sausage pat ties, fresh/ Links, fresh.	2 to 4 pieces 4 to 6 pieces	3-5 min. 5-7 min.	HIGH(0)	3-7 min	Prick sausage links with a fork in several places. Add 2 tablespoons water to sausage and cover with plastic wrap. Turn over after half the microwave time. Drain. Place directly on rack to grill.
Poultry **Chicken pieces.**	1 lb	5-7 min.	MEDIUM-HIGH(7)	8-10 min	Arrange chicken, skin side up in 9-inch pie plate. Cover with wax paper. Turn over after ½ the cooking time. Drain after microwaving. Brush with melted butter before grilling. Place directly on rack to grill.
Fish **Fish Fillets, ½-inch thick.**	1 lb	3-4 min.	MEDIUM-HIGH(7)	5-9 min	Turn fish steaks and whole fish over after half the microwave time, drain after microwaving, brush with melted butter before grilling. May be grilled in dish on rack.
Fish Fillets, ½-inch thick.	2 lbs	6-8 min	MEDIUM-HIGH(7)	6-10 min	Turn fish fillets over after half the microwave time, drain after microwaving, brush with melted butter before grilling. May be grilled in dish on rack.
Fish steaks, 1-inch thick.	1 lb	4-5 min	MEDIUM-HIGH(7)	7-11 min	Turn over after half the microwave time.
Whole Fish 8 to 10 oz.	1½ to 2 lbs	4-6 min	MEDIUM-HIGH(7)	8-10 min 10-12 min	Turn over after half the microwaving time. grill on rack.

Cooking Instructions

Cooking Guide

Guide for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time/Power Level	Directions
Roast Beef Boneless Up to 4 lbs.	**Cooking Time:** 8-12 min. / 0.5 kg for 50°C - Rare 9-13 min. / 0.5 kg for 55°C - Medium 10-15 min. / 0.5 kg for 65°C - Well Done **Power Level:** High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	**Cooking Time:** 12-16 min. / 0.5 kg for 70°C Well Done **Power Level:** High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 10 min.

Guide for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time/Power Level	Directions
Whole Chicken Up to 4 lbs.	**Cooking Time:** 7-10 min. / 0.5kg 80°C **Power Level:** Medium High(7).	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 2 lbs.	**Cooking Time:** 7-10 min. / 0.5kg 80°C dark meat 75°C light meat **Power Level**: Medium High(7).	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

Guide for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- Do not overcook fish; check it at minimum cooking time.Guide for

Food	Cook Time/Power Level	Directions
Steaks Up to 0.7 kg	**Cooking Time:** 7-11 min. / 0.5 kg **Power Level:** Medium-High(7).	Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Fillets Up to 0.7 kg	**Cooking Time:** 4-8 min. / 0.5 kg **Power Level**: Medium-High(7).	Arrange fillets in a baking dish, turning any thin pieces under Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 0.7 kg	**Cooking Time:** 4-6½ min. / 0.5 kg **Power Level**: Medium-High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

Guide for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

Cooking Instructions

Auto Defrosting Guide

- Follow the instructions below when defrosting different types of food.

Code	Item	Weight	Initial Temperature	Remarks
1	Meat	100-2000g	20-60 mins	Shield the sdges with aluminium foil. Turn the meat over, when the over beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
2	Poultry	100-2000g	20-60 mins	Shield the leg and wing tios with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole shicken as well as for chicken portions.
3	Fish	100-2000g	20-50 mins	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4	Sea Food	100-2000g	20-50 mins	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for shrimp, prawn shell fish, clarn.
5	Bread Cake	100-700g	5-30 mins	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stoppde, when you open the door.) This programme is suitable for all kinds of bread, slicde or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.

Notes

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing. Do not defrost until all ice crystals have thawed. Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

Recipes

Beef and Barley Stew

675 g beef stew cubes, cut into ½-inch pieces
½ cup chopped onion
2 Tbs. all-purpose flour
1 Tbs Worcestershire sauce
1 can (380-405g) beef broth
2 medium carrots, cut into ½-inch slices (about 1 cup)
½ cup barley
1 bay leaf
¼ tsp. pepper
1 pkg. (250-280g) frozen peas, thawed

1. In a 2-quart casserole, combine beef, onion, flour, and Worcestershire; mix well. Cover with lid. Cook at High(0) for 6 to 8 minutes until beef is no longer pink, stirring once.
2. Stir in beef broth, carrots, barley, bay leaf, and pepper. Cover with lid. Cook at Medium for 1 to 1½ hours until carrots and beef are tender, stirring 2 to 3 times.
3. Stir in peas. Cover with lid. Cook at Medium for 10 minutes. Let stand for 10 minutes. Remove bay leaf before serving.

Makes 6 servings.

Broccoli and Cheese Casserole

¼ cup butter or margarine
¼ cup chopped onion
1½ Tbs. flour
½ tsp. salt
¼ tsp. dry mustard
1/8 tsp. pepper
1½ cups milk
¼ cup chopped red pepper
225g (2 cups) cheddar cheese, shredded
1 pkg. (250-280g) frozen chopped broccoli, thawed
4 cups cooked spiral shaped pasta (225g dry)

1. In a 2-quart casserole, cook butter and onion at High(0) for 1 to 2 minutes until onion is soft, stirring once.
2. Add flour, salt, mustard, and pepper; mix well. Cook at High(0) for 30 to 60 seconds until mixture boils. Stir in milk until smooth.
3. Stir in red pepper. Cook at High(0) for 2 to 3 minutes until mixture boils and thickens slightly, stirring twice. Stir in cheese until melted.
4. Add broccoli and pasta, mix well. Cover with lid. Cook at High(0) for 4 to 6 minutes until heated through, stirring once. Stir before serving.

Makes 6 servings.

Cooking Instructions

Warm Potato Salad

900g small red potatoes, cut into ½-inch pieces
4 slices bacon (uncooked), cut into ½-inch pieces
¼ cup chopped onion
2 tsp. sugar
1 tsp. salt
1 tsp. flour
½ tsp. celery seed
1/8 tsp. pepper
2½ Tbs. apple cider vinegar

1. In a 2-quart casserole, combine potatoes and ¼ cup water. Cover with lid. Cook at High(0) until potatoes are tender (7-10 min.); stir twice. Drain and set aside to cool slightly.
2. In a medium bowl, cook bacon at High(0) until crisp (2½-3½ min.); stir once. Place bacon on a paper towel. Reserve 1 Tbs. drippings.
3. Combine drippings and onion. Cover with plastic wrap; turn back a corner to vent steam. Cook at High(0) until tender (1½-2½ min.); stir once.
4. Stir in sugar, salt, flour, celery seed, and pepper. Cook at High(0) until mixture boils (30-40 sec.). Stir in vinegar and ½ cup water. Cook at High(0) until liquid boils and thickens slightly (1-2 min.); stir once. Add bacon to dressing. Pour dressing over potatoes. Stir well.
   Makes 6 servings.

Black Bean Soup

1 cup chopped onion
1 clove garlic, minced
2 cans (420g each) black beans, drained
1 can (390-450g) stewed tomatoes, chopped
1 can (385-405g) chicken broth
1 can (195-240g) corn
1 can (110g) chopped green chilies
1-2 tsp. ground cumin, or to taste

1. Place onion and garlic in a 3-quart casserole. Cover with lid. Cook at High(0) for 2 to 4 minutes until tender.
2. Add one can of beans, mash beans with a fork. Add remaining ingredients; mix well.
3. Cook uncovered, at High(0) for 10 minutes; stir. Reduce power to Medium and cook for 5 minutes. Stir before serving.
   Makes about 2 quarts.

Appendix

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press Cancel twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display " 88:88 " Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 20A amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Appendix

Note :

If the oven is set more than 25 minutes at 80, 90 or 100 percent power level, after the first 25 minutes the power level will automatically adjust itself to 70 percent power to avoid overcooking.

Care and Cleaning

- Follow these instructions to clean and care for your oven.
- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at **High** power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

If you have a problem you cannot solve,
Contact your local dealer or SAMSUNG
after - sales service

Specifications

Model Number	GE614ST-B
Oven Cavity	1.4 cu.ft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	127 VAC, 60 Hz
Power consumption Microwave	1550 Watts
Power Output	950 Watts (IEC-705)
Operating frequency	2450 MHz
Outside Dimensions	555 X 313 X 459 mm
Oven Cavity Dimensions	375 X 262 X 392 mm
Net/Gross Weight	18.5/19.5 kg

Samsung Electronics Co., Ltd.
Printed in Thailand